

DINNER

SALADS & APPETIZERS

Cordillera Salad | 200g (GF) (V) € 18

Lettuce, baked onions, carrots, tomatoes, squash, chickpeas
Feta cheese, quail eggs, toasted seeds, citrus vinegar



Seasonal

Mushroom and Spinach | 250g (V) (GF) (LF) € 16

Grilled portobello mushrooms, baby spinach, liced almonds
Raisins soaked in raspberry vinegar, candied walnuts
Lime and agave dressing

Add: Soft goat cheese € 3

Mr. Njegoš | 450g (LS) € 27

Locally selected Lovćen smoked prosciutto
Pork sausage, čvarci, beef prosciutto
Selection of Montenegrin cow cheeses and kajmak
Marinated olives, ajvar, proja corn bread

Carpaccio | 200g € 21

Roasted beef carpaccio, crispy shallots, capers
Quail egg, thyme brioche crumbs
Smoky aioli, toasted pine nuts, arugula and green peas salad

Tartare | 200g € 20

Tuna tartare, compressed cucumber
Basil mayonnaise, wild onion
Olive tuile, smoked tomato consommé

Composition | 200g (GF) € 24

Seared Adriatic scallops, crispy chicken skin, rooster reduction
Purée Trio
Celery, broad beans and peas, beetroot

PASTA & RISOTTO



Seasonal

Earth & Ocean | 250g € 27

Sea bass and porcini ravioli
Mussels' emulsion, olive tuile, herbs salad

Greenish | 300g (GF) € 28

Broad beans and peas risotto
Sautéed Adriatic shrimps and clams
Grana Padano crisps

Forest | 250g € 26

Black truffle and cow cheese gnocchi
Overnight cooked ox tail
Forest mushroom chips, porcini creamy foam

Nonna's Way | 300g (V) (GF) € 22

Lasagne with gluten free pancakes, tomato bechamel
Eggplant, zucchini, roasted pumpkin, onion, garlic
Grana Padano crust

FROM THE SEA

Monkfish | 350g (GF) € 32

Grilled monkfish medallions, smoked mussels
Kale and prosciutto, herb and root blend sauce, leek crisps

Crunchy | 380g (LF) € 30

Sea bream croquettes, reduction of roasted tomatoes and fennel
Glazed zucchini, parsnip chips, chili oil

SOUP

Consommé | 220g € 15

Beef consommé and tartare
Tortellini with root vegetables
Bay leaf foam



Seasonal

Forest Soup | 200g € 13

Porcini creamy soup, truffles ricotta gnocchi
Portobello crisp

FROM THE LAND

12 Hours | 380g € 33

Overnight cooked veal cheeks, pickled carrots
Cauliflower purée, onion crisps
Brioche bread glazed with veal leg reduction and pancetta flakes



Seasonal

Veal | 350g (GF) € 35

Veal fillet glazed, porcini and portobello purée
Poached leek, truffle and veal jus

Provincial | 420g € 38

Slow cooked beef fillet, fried potato gnocchi, cabbage
Herbed demi-glace with thyme

FLAME GRILL

Flame grill choice of meat and fish

Tuna Steak | 220g € 30

Sea Bass Fillet | 200g € 37

Chicken Fillet | 280g € 20

Montenegrin Fillet Mignon | 250g (LS) € 41

Vegan Fillet Mignon, beetroot jus | 220g (V) (LF) € 26

Served with a choice of

Creamy polenta with Mediterranean herbs

or

Potato and truffle puree

or

Grilled organic vegetables

or

Rustic potato fries

or

Garden salad

Lettuce, spinach, cherry tomatoes, radish

At The Chedi Lustica Bay, we are dedicated to making a positive impact on the environment and local community.
By sourcing products locally, we ensure our meat and fish are sustainable and ethically acquired.



Gluten Free



Lactose Free



Vegetarian



Vegan



Locally Sourced

All prices in Euro inclusive of VAT, subject to 10% service charge.